

County of Santa Clara

Department of Environmental Health

Consumer Protection Division

1555 Berger Drive, Suite 300, San Jose, CA 95112-2716

Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0200103 - KHANH'S RESTAURANT	Site Address 150 E HAMILTON AV, CAMPBELL, CA 95008	Inspection Date 03/27/2026
Program PR0303345 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name KHANH'S CUISINE, INC	Inspection Time 11:30 - 12:30
Inspected By PRINCESS LAGANA	Inspection Type FOLLOW-UP INSPECTION	Consent By MARY

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 03/25/2026

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 03/27/2026

Cited On: 03/25/2026

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Compliance of this violation has been verified on: 03/27/2026

Cited On: 03/25/2026

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Compliance of this violation has been verified on: 03/27/2026

Minor Violations

Cited On: 03/25/2026

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

This violation found not in compliance on 03/27/2026. See details below.

Cited On: 03/27/2026

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *REPEAT VIOLATION*

Old/dry rodent droppings observed in dry storage area. None observed on food/food storage/food contact surface.

No evidence of active rodent droppings observed after thorough search.

PIC stated pest control service is scheduled for tomorrow.

[CA]: The premises of each food facility must be maintained free of vermin. Eliminate evidence of vermin in a safe, effective and legal manner. Ensure food and food contact surfaces are protected from possible contamination at all times. Continue to follow pest control service recommendations and monitor for vermin activity. Seal all cracks, crevices, and gaps under any exterior doors to prevent entry and harborage of vermin.

Follow-up By
04/01/2026

Measured Observations

Item	Location	Measurement	Comments
water	prep sink 1	124.00 Fahrenheit	
water	prep sink 2	121.00 Fahrenheit	
bean sprouts	prep line cooler server station	40.00 Fahrenheit	
ambient temp	prep line cooler server station	37.00 Fahrenheit	
tofu	prep top well cook line	40.00 Fahrenheit	
pho broth	walk in cooler	39.00 Fahrenheit	cooled from last night
cooked broccoli	prep top well cook line	41.00 Fahrenheit	

Overall Comments:

Follow up inspection for routine inspection on 03/25/2026.

Provided correct invoice for facility's permit category (FP14).

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Observed other violations corrected:

- ice machine cleaned
- food containers in dry storage area stored in food grade containers with secured lids
- food stored 6 inches off the floor in walk in freezers
- hot water provided at both prep sinks

PIC to provide a copy of pest control report to Specialist during follow up inspection. Follow up inspections shall be charged at the approved hourly rate of \$282/hr, minimum of one hour

A follow up inspection will be conducted by 04/01/2026 to verify compliance. This is the facility's first follow up inspection. All subsequent follow up inspections shall be charged at the approved hourly rate of \$282/hr, minimum of one hour

When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **4/10/2026**. Any major change in menu or any change in ownership must have prior approval by this Department. This may require structural and/or equipment changes or remodeling to accommodate new operations.

Legend:

[CA]	Corrective Action
[COS]	Corrected on Site
[N]	Needs Improvement
[NA]	Not Applicable
[NO]	Not Observed
[PBI]	Performance-based Inspection
[PHF]	Potentially Hazardous Food
[PIC]	Person in Charge
[PPM]	Part per Million
[S]	Satisfactory
[SA]	Suitable Alternative
[TPHC]	Time as a Public Health Control



Received By: Mary Dao
Manager/Owner

Signed On: March 27, 2026